

the moon bar
specialty drinks & martinis

home grown

moonshine*

*hooch from our secret still hidden in the deepest woods of chelmsford. sip it chilled, or shoot the moon**

aviation*

american gin, crème de violette, maraschino and lemon

southern mash*

maker's mark bourbon, pureed peach, lemon and mint

wheel keep on turnin'*

clean and dirty! organic vodka and olive brine. very green

barr hill bee's knee's*

vermont-made gin, local honey, lemon, lavender

moonhattan*

luxardo maraschino cherries steeped in american whiskey & sweet vermouth creates a sweeter version of this old school favorite

shoot the moon!

(a world of celebration)

local moonshine (u.s.) seasonally inspired "cheers!"

zakuski (russia) chilled hammer n sickle "budem!"

absenthe (france) with sugar "santé"

sake bomb (japan) sake and sapporo beer "kanpai!"

lemon drop (italy) limoncello and grappa "salut!"

puchine (ireland) "knot" quite irish moonshine "slainte!"

western civilibation

stones' sangria

a sexy spanish concoction of fresh fruit, wine, and spirits available by the glass, ½ carafe or pitcher

london's calling*

smashed cucumber, hendrick's gin, rosewater, straight up

eiffel sour

ciroc french vodka, brandy, cointreau orange liqueur with pineapple, citrus and pamplemousse juice in a tall glass

double espresso martini*

how fast does your van gogh?

mo'roccan cocktail

pyrat rum, freshly muddled basil, lemon, with 'sugar n spice'

single malts

lagavulin 16 (islay)

ardbeg uigeadail (islay)

balvenie 21 portwood (speyside)

glenfiddich 15 solera reserve (speyside)

glenmorangie nectar d'or (highlands)

the macallan 12 (highlands)

talisker 10 (highlands)

nikka 12 (japan)

*indicates XXL martini pours

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bebes latin

spicy acai margarita *(ah-sigh-yee!)*

*moonstones answer to your 'I a day'
made with this antioxidant rich amazonian berry, house-
infused jalapeno tequila, fresh sour w/a chili and salt rim*

ginger'd caipirinha

viva brasil! cachaca, fresh lime, lychee, and ginger syrup

mojito

the world famous cuban classic of rum and muddled mint

pisco sour

*peruvian mountain goodness featuring pisco grape liquor,
fresh lemon, simple syrup, egg white and bitters*

tequilas and mezcal

silver

*cuervo platino
patron
don julio*

reposado

*zapopan
don camilo
la herradura*

anejo

*cuervo reserva
riazul
don julio '42*

mezcal

scorpion silver and scorpion anejo reserva

bar east

nihon bloody mary

*wasabe vodka, homemade light- style japanese bloody mary mix,
ginger-stuffed olives and wasabi rim*

asian pear*

ozeki junmai sake, pear liquor, fresh pear and lemon

tao and zen*

homemade green tea liqueur, vodka, pomegranate

mai tai mangover

*no worries as moonstones eclipses this famous
polynesian icon with mango*

scorpion bowl

let us light your fire with this takes two "mother of all drinks"

bali beach club

the umbrella says it all! think rum, and put on your shades

moscow mule

hammer + sickle russian vodka, ginger beer, fresh lime

sake rice wines

for a low acid, no sulfite, 'no hangover', aphrodisiac...

"tyku" *(junmai ginjo)*

natural sweetness notes of peach and vanilla. served chilled 12-/gl

"ozeki" *(junmai)*

slight fragrance, easy drinking. served warm 10-/pitcher

"moonstones plum" *(infused ginjo)*

fruit, off dry, with the flavor of ripe plums 9-/gl

*indicates XXL martini pours

the moon bar
beer & ale

draughts

coors light *pilsner, american*
served in a 22oz mug!

tucher *hefeweizen, germany*
a traditional, yeasty, unfiltered wheat beer

smuttynose *ipa, portsmouth nh*
lip-smacking, hopped up, pungent grapefruit, insanely drinkable

smithwicks *ale, ireland*
300 years of brewing tradition

guinness *stout, ireland*
world renowned, black and white. two distinct parts, one perfect pint

kentucky *bourbon barrel ale*
sweet vanilla and oak; aged in bourbon barrels for 6 weeks

featured *please ask the staff*

seasonal *please ask the staff*

bottles and cans

lagers

narragansett *lager* *usa*
throw back this throwback, in an icy cold can 3.0

bud light *lager* *america*
you asked for it... you got it! 4.0

sol *lager* *mexico*
corona w/ sol. smooth golden lager, with a lime 4.5

amstel light *lager* *holland*
"with just a touch of dark malt..." 4.75

heineken *lager* *holland*
the world's most widely distributed beer 4.75

james boag *lager* *tasmania*
devilishly tasty with a gentle bite! 5.75

brooklyn *lager* *new york*
ny in da' house! this beer is "top o' the heap" 6.0

pilsner urquell *pilsner* *czech rep*
so damn good. Since 1512. 6.0

stella artois *lager* *belgium*
named after the star of christmas, full flavored & "crisp" 5.5

sapporo (22oz) *lager* *japan*
refreshingly moderate body in a really cool silver can 7.5

ales, wheats, porter

leffe *blonde ale* *belgium*
"sunny, golden color," full bodied, rich 'n creamy 6.0

red stripe *ale* *jamaica*
been dancing in the streets since 1st brewed in 1938! 4.5

anchor *porter* *s.f., ca*
dark roasted, thick, creamy, chocolate, coffee 6.25

weihenstephaner dunkel weisse *germany*
much easier to drink, than to say! ask for a dunkel dark 8.0

julius echter *wheat* *germany*
"pure pleasure", yeasty, cloudy, bananas and clove 8.0

baxter *stowaway ipa* *me*
new england's first canning brewery 6.5

sam smith *india ale* *england*
world renowned, emphasis on hop aroma & flavor 8.0

bellhaven *scottish ale* *scotland*
brewed since the 16th century! creamy, red, delicious 6.25

spencer *trappist ale* *ma*
1st american trappist ale 10.0

duvel *strong ale* *belgium*
"a real devil" because of it's 8.5% abv 8.0

chimay *trappist ale* *belgium*
don't let the flowery bouquet fool you. 9% abv 11.0

framboise *lambic* *belgium*
sparkly raspberry. think chocolate 12.0

estrella daura *gluten-free* *spain*
6.5

the moon bar
“nectar of the gods”

single malts

ardbeg uigeadail (*islay*)

bourbon barrel gives a sweet and smoky finish to this voted the “world whiskey” of 2008

lagavulin 16 (*islay*)

dry peat smoke fills the palate with a gentle sweetness, followed by sea and salt with touches of wood

balvenie 21 portwood (*speyside*)

port wine casks create silky fruit, honey and spice notes, and a gentle nutty finish

glenfiddich 15 solera reserve (*speyside*)

matured in three types of oak cask: sherry, bourbon and new oak

glenmorangie sauterne aged (*highlands*)

gives way from citrus tang to crème caramel. aged 10 years

talisker 10 (*highlands*)

lingering pepper and peat smoke finish

the macallan 12 (*highlands*)

dried fruits, spices, choc/orange

nikka 12 miyagikyo (*japan*)

sweet hints of vanilla, gentle peat, followed by sweet and tangy fruitiness

cognacs and brandy

hennessey vs

hennessey privilege

hardy vsop

hardy noces d’or 50yr

remy martin vsop

remy martin xo

demontal armagnac vsop

dessert wines

viu manent noble rot (*chili*) 10-

quady essencia orange muscat (*ca*) 10-

inniskillin eiswein (*canada*) 20-

lustau east india solera sherry (*spain*) 7-

dow’s port (*portugal*) lbv 8- 10yr 12- 20yr 16-

dow’s port flight 20-

digestif

fernet branca

frangelico

limoncello

sambuca romana

grand marnier

grappa, antinori

eaux de vie-pear

amaretto di saronno

amaro montenegro

green chartreuse

galliano

galliano ristretto

coffee drinks

moonstones! *godiva, kahlua, irish cream*

nutty irishman *jameson, irish cream, frangelico*

cafe romano *sambuca, on the side*

french *cognac, van gogh coffee liqueur*

mummy’s coffee *irish cream and coffee*

(not so) spanish *brandy and kahlua*

cajun moon *caribbean rum and molasses*

swiss alps *hot cocoa, peppermint schnapps, almond liqueur, coffee brandy*